#### **APPENDIX B**

# STATEMENT OF WORK EXHIBITS

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#### **CONTRACT DISCREPANCY REPORT**

TO:		
FROM:		
DATES:	Prepared:	
	Returned by Contractor:	
	Action Completed:	
DISCREPAN	NCY PROBLEMS:	
Signatu	ire of County Representative	Date
CONTRACT	OR RESPONSE (Cause and Corrective Action):	
Signatui	re of Contractor Representative	Date
COUNTY E	ALUATION OF CONTRACTOR RESPONSE:	
Signatu	re of Contractor Representative	Date
COUNTY A	CTIONS:	
CONTRACT	OR NOTIFIED OF ACTION:	
County Repr	resentative's Signature and Date	
0	Annua antaliada Cimatura and D. (	
Contractor R	Representative's Signature and Date	

#### PERFORMANCE REQUIREMENTS SUMMARY (PRS) CHART DIETARY ADMINISTRATIVE SUPPORT SERVICES (DASS) PROGRAM 2016 - 2020

The Performance Requirements Summary (PRS) Chart is a listing of the minimum required services/tasks and performance that will be monitored during the Contract term. The PRS Chart also lists examples of the types of documents that will be used during monitoring, as well as the standards of performance, the acceptable quality level of performance, and remedies for non-compliance that are available if Contractor fails to perform at the acceptable quality level.

All listings of required services or standards used in this Performance Requirements Summary Chart are intended to be completely consistent with the terms and conditions of the Sample Contract and the Statement of Work (Appendix B to the RFP, Appendix A, Exhibit B to the Sample Contract) and are not meant in any case to create, extend, revise, or expand any obligation of the CONTRACTOR beyond that defined in the terms and conditions of this Sample Contract and Statement of Work. In any case of apparent inconsistency between required services or Standards as stated in the terms and condition of the Sample Contract, the Statement of Work, and this Performance Requirements Summary (PRS) Chart, the terms and conditions of the Sample Contract and the Statement of Work (SOW) shall prevail.

The goal of the Dietary Administrative Support Services Program is to maintain or improve the health and safety standards of the Los Angeles County Elderly Nutrition Program (ENP) Contractors through the Specific Tasks listed in the SOW and this PRS Chart. If CONTRACTOR performance does not meet the Acceptable Quality Level, the COUNTY may apply any or all of the Remedies for Non-Compliance as stated below.

Specific Tasks	Standards	Acceptable Quality Level	Monitoring Tool	Remedies For Non-Compliance	
Provide Oversight of AAA ENP (Ref. SOW 10.2.1)	Contractor's Lead Registered Dietitian (RD) shall conduct an annual monitoring of ENP Services. This shall include evaluating customer service and ensuring the ENP Contractor is in compliance with the HACCP safety and sanitation standards outlined in the AAA Food Service Standard Operating Procedures Manual and the requirements of the California Retail Food Code.	100%	Monthly Summary Reports, Year-End Report	Corrective Action Plan,     Suspension of Payment;	
	Contractor's Registered Dietitian (RD) shall provide a minimum of six (6) Congregate Meal Program Nutrition Education Group Sessions per fiscal year to ENP congregate sites serving meals five (5) times per week and conduct a minimum of four (4) Congregate Meal Program Nutrition Education Group Sessions per fiscal year to ENP congregate meal sites that serve meals less than five (5) times per week.	100%		Suspension of Contract;     Reduce and reallocate funds; and     Termination of Contract.	
Provide Home-Delivered Meals Program (Title III C-2) Nutrition Education (Ref. SOW 10.2.2.4)	Contractor shall distribute Nutrition Education Materials to Elder Nutrition Program Home Delivered Meal Contractor Drivers to ensure that Home-Delivered Meal Senior Clients are given Nutrition Education Materials on a quarterly basis or a minimum of four (4) times per Fiscal Year.	100%	Monthly Summary Reports, Year-End Report		
Nutrition Counseling (Ref. SOW 10.2.3)	Provide Nutrition Counseling services to referred eligible Clients until funding capacity is reached	100%	Client File		

Specific Tasks	Standards	Acceptable Quality Level	Monitoring Tool	Remedies For Non-Compliance	
Provide Congregate Meals Site Monitoring (Ref. SOW 10.2.4)	Contractor congregate meal sites that serve meals five (5) or more days per week and monitor all congregate meal sites serving meals less than five (5) days per week, every three (3) months. Contractor shall submit a summary report of its Congregate Meal Site Monitoring findings to AAA on a monthly basis.	100%	Monthly Summary Reports, Year-End Report	if Contractor performance does not meet the Acceptable Quality Level, the County will have the option to apply the following remedies:  1) Corrective Action Plan, 2) Suspension of Payment; 3) Suspension of Contract;	
Provide Home-Delivered Meal Route Monitoring (Ref. SOW 10.2.5)	Contractor's RD or other qualified nutrition professional as identified in the SOW shall monitor all ENP Contractor homedelivered meals routes a minimum of once per fiscal year. Contractor shall submit a monthly summary report of its Home-Delivered Meals Route Monitoring findings to AAA as part of the Monthly Summary Report.	100%	Monthly Summary Reports, Year-End Report	4) Reduce and reallocate funds; and 5)Termination of Contract.	
Provide Caterer and Central Kitchen Monitoring (Ref. SOW 10.2.6)	Contractor's RD shall monitor and evaluate the ENP caterer's kitchen and/or central kitchens a minimum of six (6) times per fiscal year to ensure that HACCP safety and sanitation standards are met and that CONTRACTOR is in compliance with the requirements of the California Retail Food Code. If problems are discovered during the monitoring, CONTRACTOR shall monitor the kitchen a minimum of twelve (12) times per fiscal year. CONTRACTOR shall submit a monthly summary report of its Caterer and Central Kitchen Monitoring findings to AAA.	100%	Monthly Summary Reports, Year-End Report		
Quarterly In-Service Training (Ref. SOW 10.2.7)	Contractor shall Conduct a one-hr In-Service Training session on a quarterly basis or minimum of founr (4) times throughout the Fiscal Year for ENP Contractor staff, including volunteers. Further, at least two (2) of the Training topics shall deal with food safety and HACCP principles, such as food borne illness.	100%	Monthly Summary Reports, Year-End Report		
Monthly In-Service Training (Ref. SOW 10.2.8)	Contractor's RD shall develop and provide Monthly In-Service Training Services at all ENP Contractors' Congregate Meal Sites and central kitchens to ENP food service staff, including volunteers.	100%	Monthly Summary Reports, Year-End Report		
Workshops (Ref. SOW 10.2.9)	Contractor shall present a minimum of one annual workshop for all AAA funded ENP Contractors. Workshop shall be a minimum of three (3) hours, but may be longer.	100%	Monthly Summary Reports, Year-End Report		
ServSafe Course (Ref. SOW 10.2.10)	Contractor's RD shall present a ServSafe course each year. Each ServSafe Course shall consist of four (4) sessions at three (3) hours per session.	100%	Monthly Summary Reports, Year-End Report		

HACCP Course (Ref. SOW 10.2.11)	Contractor's RD shall present a HACCP Course each year. Each HACCP Course consists of two (2) to three (3) sessions for a total of twelve (12) hours per course per year.	100%	Monthly Summary Reports, Year-End Report	
Specific Tasks	Standards	Acceptable Quality Level	Monitoring Tool	Remedies For Non-Compliance
Menu Review (Ref. SOW 10.2.12)	Contractor's RD shall conduct an annual review and approval of every ENP Contractor's Cycle Menus. Contractor shall submit Cycle Menus to the AAA Nutritionist with the timeframe established by the AAA Nutritionist.	95%	Monthly Summary Reports, Year-End Report	If Contractor performance does not meet the Acceptable Quality Level,
SNAP-Ed Services (Ref. SOW 10.2.13)	Provide SNAP-Ed Services to 100% of Clients enrolled in SNAP-Ed at eligible SNAP-Ed Congregate Meal Sites	95%	SNAP-Ed Direct Education Activity Sign- In Sheets	the County will have the option to apply the following remedies:  1) Corrective Action Plan, 2) Suspension of Payment; 3) Suspension of Contract; 4) Reduce and reallocate funds; and 5)Termination of Contract.
Specific Work Requirements	Standards		Acceptable Quality Level	Data Source
Reports, Documentation and Direct Data Entry  Follow established record procedures by tracking, documenting, and reporting actual services rendered while meeting deadlines. Provide documentation and a final year-end report in a timely manner, in line with the established timeframe.		100%	MIS	
Specific Performance Reference	Service		, , , , , , , , , , , , , , , , , , ,	Deduction/Fees To Be Assessed
Contract Paragraph 7.0 - Administration of Contract -Contractor	Contractor shall notify the County in writing of any change in nam the Project Director	e or address of	Inspection and Observation	\$50 per occurrence
Contract: Sub-paragraph 8.38 - Record Retention and Inspection/Audit Settlement	Contractor to maintain all required documents as specified in Sub	-paragraph 8.38	Inspection of files	\$50 per occurrence
Contract: Sub-paragraph 8.40 -			Inspection and	\$100 per occurrence; possible
Subcontracting	Contractor shall obtain County's written approval prior to subcont	acting any work.	Observation	termination for default of contract
SOW; Subsection 4.1 - Meetings	Contractor representative to attend all meetings.		Attendance	\$50 per occurrence
SOW; Subsection 6.7 - Trainings Contractor representative to attend all trainings.			Attendance	\$50 per occurrence

#### **Emergency and Disaster Plan Basic Requirements**

#### A. Emergency and Disaster Plan Mission and Introductory Statement

The mission and introductory statement could be the local Office of Emergency Services (OES) statement, or an expansion of it. The mission and introductory statement should include the following elements:

- How the agency will maintain the continuity of agency services to program recipients during and following disaster and emergency events.
- How the agency will advocate on behalf of older individuals, and their family caregivers within their PSA, to assure that the special needs of older individuals are adequately met, during and following the event.

The agency's mission and introductory statement might also include how the agency will:

- Assist older individuals and their family caregivers, who may have additional needs resulting from a disaster or an emergency event.
- Provide information and assistance to stakeholders on how to be prepared to meet their own needs during and following the event.
- Focus on resuming services as quickly as possible following the event.
- Collaborate with local disaster preparedness partners to coordinate services for older individuals and their family caregivers within their PSA.
- Prepare for a change in both service demands and in the individual needs of clients currently being served by the agency's network.

#### **B. Business Continuity Plan**

Develop a Business Continuity Plan (BCP) for your agency to ensure that your mission can be carried out. The BCP should:

- Provide a brief statement describing the plan for service-continuity following a disaster if normal resources are unavailable or demand exceeds capacity.
- List any MOU or vendor agreements that are in place to provide emergency backup for operations or key resources.
  - Have a copy of each signed agreement in an appendix to the plan and on a datastorage device, and review and revise the agreements on an annual basis to assure they remain current.
- Include a contingency plan for staff that are absent or unable to complete their assigned duties.
- Include a system to track emergency expenditures, since they may be reimbursable
- Emphasize communications, backup systems for data, emergency service delivery options, community resources, and transportation.

#### C. Emergency Response Organization Chart

The chart should include the name, title, and contact information of staff involved in disaster and emergency related activities. Outline the relationships and responsibilities for each person responsible for each function:

- Management who will take charge, delegate responsibilities, and provide overall direction?
- Operations who will perform the actions required to get people to safety, restore services, and meet needs or help with recovery?
- Planning who will gather information and communicate assessments about the emergency and related needs?
- Logistics who will obtain resources that operations may require?
- Finance who will track expenditures, hours worked, and document events as they occur?

#### D. Roster of Critical Local Contacts in an Emergency

Include a roster of all contact/agency resources for your Planning and Service Area. The roster should include at least the following:

- Local OES contact information for each county/city within the PSA.
- First responders and law enforcement agencies (Fire, Police, Sheriff).
- Hospitals in the service area.
- American Red Cross and other private relief organizations.
- Community disaster preparedness groups, such as Volunteer Organizations Active in Disasters (VOAD).
- Telephone or communication tree, individuals on the Agency's Disaster Preparedness Organizational Chart, and order of contact priority.
- Media local news/emergency broadcast radio and television stations.
- Any additional contacts as appropriate for your community (Ministerial Alliance/Council of Churches).
- Citizen-band clubs or HAM radio operators.

Roster of Critica	I Local Contacts in an Emergency	/ (Sample)
Agency Name:	County/City:	Roster Date:

Agency	Contact Name/Title	Contact Telephone Numbers	Contact Email Address
Example: Local Office of Emergency Services	Joe Cool, Director of Special Needs Populations	Work: Cell: Fax: Home:	jcool@county.gov

#### **E. Communication Plan**

The communication plan should include at least the following: first responders, agency staff, service providers, community partners, media, volunteers, clients, local Office of Emergency Services, and the AAA Emergency Coordinator.

Communication Plan (Sample)
(Earthquake scenario used as an example – other scenarios can be substituted)

(Eartifiquake Scen	ario uscu as ar	i example –	otilei scellario	s can be subs	stituteuj
Who	How	What	When	Where	Why
Who needs to know	How will the	What	When do they	Where are	Why do they
	message be	message	need to	the areas	need this
	communicated	do you	know or what	affected,	information
		want to	is the	providers	
		convey to	date/time for	affected,	
		them	the	geographic	
			information	area,	
				locations of	
				services	
Service Providers	Telephone,	Location	Dates	Address	Regular
	email, cellular	of elderly	shelters are	and contact	shelters are
	phone	and	expected to	information	not available
		disabled	be in	for shelters	for special
		shelter	operation		needs
		locations			victims

#### **Site Emergency Resource Survey**

Orgar	nization Name:					
Orgar	nization Address:					
Orgar	nization Emergency Cod	ordinator Name:				
Orgar	nization Emergency Cod	ordinator Phone	Number:			
After I	Hours or Cell Phone Nu	mber:				
Orgar	nization Emergency Cod	ordinator Email	Address:			
1.	Given the need to she individuals with disabi could your facility prov	lities) in the cor	nmunity following a ma	ajor disaster,		
	YesNo	Maybe	(w/training & support)			
	If different from the add to this survey.	lress listed abov	ve, please attach the a	address of each facility		
2.	If you answered "Yes," to question number 1, how many people can you accommodate? (Please check your best estimate)					
	1 to 25	26	o 50	51 to 75		
	76 to100	101	or more (please spec	ify:)		
3.	In an emergency or di services) could your c	•	`			
	Counseling Server Temporary House Home/Neighbork Site for Food/Wassers Storage Distribut	sing nood Cleanup ater				

services?	ng older individuals and		d your facility assist in the disabilities to disabilities disabiliti	
Yes	(assuming the resourc	es are not in u	se) No	
•	onded "Yes", what trar cck all that apply.	sportation res	ources does your org	janizatioi
Truck	enger Sedan(s) ks (Including Pickups r (please indicate belo	) V	ans (Passenger or Ca ans with Wheelchai	argo) r Lifts
language ti	cate the support that y ranslation, including si st languages (other tha	gn language, a	•	l
help in ass	community that your or essing the needs of ol nod following an emerc	der individuals	in that community or	
help in ass	essing the needs of ol ood following an emerg	der individuals ency or disast	in that community or	
help in ass neighborho Yes Please indi	essing the needs of ole od following an emergence Mo Mo icate the names of the es where you would be	der individuals lency or disast aybe (dependir areas, neighbo	in that community or er?  ng on resources at the orhoods, or	
help in ass neighborho — Yes Please indi communitie	essing the needs of ole od following an emergence Mo Mo icate the names of the es where you would be	der individuals lency or disast aybe (dependir areas, neighbo	in that community or er?  ng on resources at the orhoods, or	
help in ass neighborho — Yes Please indi communitie	essing the needs of ole od following an emergence Mo Mo icate the names of the es where you would be	der individuals lency or disast aybe (dependir areas, neighbo	in that community or er?  ng on resources at the orhoods, or	
help in ass neighborho — Yes Please indi communitie	essing the needs of ole od following an emergence Mo Mo icate the names of the es where you would be	der individuals lency or disast aybe (dependir areas, neighbo	in that community or er?  ng on resources at the orhoods, or	

#### For organizations that provide meal services:

1.	Please indicate the type of meal services that your organization provides. Check all that apply.
	Congregate Meals Home-delivered Meals Emergency Meals
2.	Given your resources, could your organization expand meal services following an emergency or disaster to meet the needs in the community?
	Yes No
	If yes, provide the following information for each site that will be able to have expanded meal services:
	Site Name:
	Site Address:
	Site Number:
	Site Emergency Coordinator Name:
	Site Emergency Coordinator After Hours or Cell Phone Number:
	Site Emergency Coordinator E-mail:

After completing this survey, please send an electronic copy to Cynthia Ear, Management Fellow, at <a href="mailto:cear@css.lacounty.gov">cear@css.lacounty.gov</a> or mail it to:

Cynthia Ear 3333 Wilshire Blvd., Suite #400 Los Angeles, CA 90012

\*It is the responsibility of the AAA Contractor and Title V Host Agency to contact the AAA Emergency Coordinator or designee if there are any changes to the survey. An updated and completed survey must be provided.

### APPENDIX B EXHIBIT 5

#### **County Recognized Holidays**

New Year's Day	January 1
Martin Luther King Jr.'s Birthday	The third Monday in January
Presidents' Day	The third Monday in February
Memorial Day	The last Monday in May
Independence Day	July 4
Labor Day	The first Monday in September
Columbus Day	The second Monday in October
Veterans Day	November 11
Thanksgiving Day	The fourth Thursday in November
Friday after Thanksgiving	The fourth Friday in November
Christmas	December 25

(Ord. 96-0003 § 2, 1996.)

<sup>\*</sup>If January 1st, July 4th, November 11th, December 25th falls upon a Saturday, the preceding Friday is a holiday.

<sup>\*</sup>If January 1st, July 4th, November 11th or December 25th falls upon a Sunday, the following Monday is a holiday.

	Los Angeles	Count	ty Area Agen	cy on Agi	ng	EXHIBIT 6	
Cont	ractor:			Fiscal Year:			
	<b>UNIVER</b>	SAL	INTAK	E FOF	RM	COMPAND SECOND	
Fun	ding Identifier:						
Title	e III B 🗆 Title C1 🗆 Title C2 🗆	Title II	II D 🗆 Title II	I E 🗆 Title	III E(G)	□ Linkages □	
	1 Applicant Last Name	First Nan	ne	Middle Initi	al Client	ID#	
	Home Address (Number/Street)		City		State	Zip Code	
	Home Phone	Work Ph	one		Cell Phon	e	
	Date of Birth (D.O.B.)	Age	Gender			Transgender	
			☐ Male ☐ Fem	ale 🗆 Decline	ed to State	☐ Yes ☐ No	
	Mailing Address (If different than home a	ddress)	City		State	Zip Code	
	Email Address					<u> </u>	
		of Veteran	☐ Yes ☐ No	Veteran #			
	Client Race						
S	☐ White ☐ American Indian or Alaska	Native $\square$	Chinese   Japan	nese 🗌 Filipin	io □ Kore	ean 🗆 Vietnamese	
ᇤ	☐ Asian Indian ☐ Laotian ☐ Camboo	dian 🗆 O	ther Asian   Bla	ck or African A	merican [	☐ Guamanian	
RA	☐ Hawaiian ☐ Samoan ☐ Other Pac	ific Islande	er	☐ Multiple Ra	ace 🗆 De	clined to State	
DEMOGRAPHIC	Client Ethnicity	Latino 🗆	Hispanic/Latino □	Declined to St	tate		
DE	Relationship Status   Single (Never	Married)	☐ Married ☐ Do	omestic Partne	r □ Separ	ated □ Divorced	
	☐ Widowed		☐ Declined to Sta	ate			
CLIENT	Type of Residence			Does the indiv	/idual ( <i>Opti</i>	ional)	
	☐ House ☐ Apartment ☐ Hotel ☐	☐ Mobile H	Home	☐ Rent ☐ Own ☐ Other		Other	
	☐ Nursing Home ☐ Residential	Care Hom	е				
	☐ Room and Board ☐ Homeless	☐ Other					
	Living Arrangement			Rural Designa		Unincorporated City	
	☐ Lives alone without help ☐ Lives v	vith others	without help	☐ Rural ☐	Urban	☐ Yes ☐ No	
	☐ Lives alone with help 4 hrs/day or les	S		☐ Declined to	State		
	☐ Lives with others with help ☐ Declin	ed to State	e				
	Primary Language Spoken						
	☐ American Sign Language ☐ Arabic	☐ Armer	nian 🗌 Cambodia	an 🗆 Cantone	se 🗆 Chir	nese 🗆 English	
	☐ Farsi ☐ French ☐ Korean ☐ Laotian ☐ Mandarin ☐ Japanese ☐ Russian ☐ Spanish ☐ Tagalog						

☐ Thai ☐ Vietnamese ☐ Other

Translation needed  $\ \square$  Yes  $\ \square$  No

	liacioi		Olicin	t Ivallic.			iscai reai			
	2	Contact Last Name			First Nam	e		Middle Initial		
ĭ	Addres	s (Number/Street)			City		State	Zip Code		
NTAC	Home I	Phone	Work Phone		Cell Phon	е	Relationship			
r col	Contac	Contact Name (Last, First, Middle Initial) - Optional								
ENC	Addres	s (Number/Street)		City		State	Zip Code			
ERG	Home Phone Work Phone  Contact Name (Last, First, Middle Initial) – Optional  Address (Number/Street)  Home Phone Work Phone  Physician's Name				Cell Phon	е	Relationship			
EM	Physician's Name						Office Phone	)		
	Physici	an's Address			City		State	Zip Code		
	Are you currently receiving Social Security Benefits?			What k	penefit(s) are	efit(s) are you receiving? Social Security # (Optional)				
		☐ Yes ☐ No								
	Do you currently receive SSI benefits?				o you particip BT)?	ate in CalFresh	(Food Stamps, S	SNAP,		
EFITS	☐ Yes ☐ No				☐ Yes ☐ No					
FINANCIAL/BENEFITS	Do you have Health Insurance? ☐ Yes ☐ No			Health	Insurer's Nar	me	Policy Number:	(Optional)		
IAI	Do you	receive Medi-Cal?		Medi-C	Cal # (Option	al)	Do you receive	Medicare?		
NC	☐ Yes	s □ No		Issue date:			☐ Yes ☐ N	0		
FIN	Do you	receive In-Home Supp	ortive Services (IHS	SS)?	☐ Yes	□ No				
		personal income at or b		rty Leve	l? □ Yes	□ No □ De	eclined to State			
		/ment Status <i>(Check Or</i> -time □ Part-time □	<i>ne)</i> ∣Retired □ Unem	ploved	☐ Declined	to State				
	4	Referral Source		, p. 0 , 0 u			rce relationship to	o client		
TION	Last Na	ame		First N	lame		Phone			
REFERRAL INFORMATION	Addres	S			City		State	Zip Code		
INFC	Interview Mode ☐ Face-to-Face ( <i>Appointment</i> ) ☐ Telephone ☐ Drop-In ☐ In-Home									
Presenting Problems/Services Requested/Comments/Follow-up:										
EFER										
R										

UIF (Revised 7/30/15)

Cont	ractor:		Client N	ame:	F	Fiscal Year: _				
S	5			UTRITIONAL R						
OR		•		n checked box to d	determine Nutriti	on Risk Score	e)			
RISK FACTORS	I have an illness or of amount of food I eat		ade me change t	the kind and/or	2 □ Yes	□ No □ [	Declined to State			
FA	I eat fewer than 2 m				3 □ Yes	□ No □	Declined to State			
X	I eat few fruits or ve	getables or milk			2 □ Yes		Declined to State			
RIS	I have 3 or more dri				2 □ Yes		Declined to State			
	I have tooth or mout I don't always have				2 □ Yes 4 □ Yes		Declined to State  Declined to State			
Ž	I eat alone most of t		to buy the lood i	neeu.	1 □ Yes		Declined to State			
임	I take 3 or more diffe		d or over-the-cou	nter drugs a day.	1 □ Yes		Declined to State			
RI	Without wanting to,									
NUTRITIONAL	I am not always phy	sically able to s	hop, cook and/or	feed myself.	2 □ Yes		Declined to State			
Ž			Total Nu	tritional Risk Sc	ore	is at <b>High</b> N	or more, participant utritional Risk)			
	6 ACTIVITIE	S OF DAILY		INSTRUMENTA Title III E Caregi		OF DAILY	LIVING (IADL)			
		/45/								
	Activities of Daily	Independent	Verbal	Some Human	Lots of Human	Dependent	Declined to State			
	Eating		Assistance	Help	Help					
10	Bathing									
RS	Toileting									
ΣΤC	Transferring									
-A(	Walking									
Ϋ́	Dressing									
RIS	Instrumental Activities of Daily Living (IADL)									
DL / IADL RISK FACTORS	Instrumental Act	Independent	Verbal	Some Human	Lots of Human	Dependent	Declined to State			
/IA	Meal	пиерепиен	Assistance	Help	Help	Dependent	Declined to State			
)L /	Preparation									
₹	Shopping									
	Med. Mgmt.									
	Money Mgmt.									
	Using Phone									
	Hvy. Housework									
	Lt. Housework									
	Transportation									
RS	☐ Visually Impaired	I ☐ Hearing	Impaired ☐ Sp	peech Impaired	Recent Hospi	ital Discharge	e □Yes□ No			
СТО	☐ Physically Impai	red 🗆 Walking	g Aid □ Whee	lchair	Date of Disch	arge				
Y FA	☐ Bedbound ☐ I	Memory Impaire	ed 🗆 Depression	1	Date To Stop	Service				
DISABILITY FACTORS	☐ Cognitively Impa	ired $\square$ Decline	ed to State 🗆 No	one	Hospital					
SA	Diabetic	Have you b	een diagnosed v	with Alzheimer's o	r a related neuro	ological disord	r?			
П	☐ Yes ☐ No	☐ Yes	□ No							

UIF (Revised 7/30/15)

Conti	ractor:				Client Name	:		Fiscal Ye	ar:			
	7 /	Please					DEMOGRA 8 if more th		Care Receiver			
	Caregiv		☐ Husband	□ Wife	☐ Dome	stic Partner	☐ Grandparer	ıt 🗆 Soı	n/Son-in-Law			
	Relations	hip:	☐ Daughter/□	Daughter-	-in-Law □ O	ther Relative	□Non-Relativ	e 🗆 De	clined to State			
	Care Receiver Last Name			First Na	ame		Middle Initial	Care Re	eceiver Participant ID			
	Address (N	umber 8	Street)			City		State	Zip Code			
	Home Phone	е		Work F	Phone	Cell Phone		Emerge	ncy Contact Phone			
	Date of Birth	(D.O.B	.)	Age	Gende	-			Transgender			
တ္သ					☐ Male	e 🗆 Fema	le   Declined	to State	☐ Yes ☐ No			
읟	Veteran				1	Spouse of \	Veteran		L les L No			
DEMOGRAPHICS	☐ Yes ☐ No Race					☐ Yes ☐	No					
MOG	☐ White ☐ American Indian or Alaska Native ☐ Chinese ☐ Japanese ☐ Filipino ☐ Korean ☐ Vietnamese											
	☐ Asian Inc	☐ Asian Indian ☐ Laotian ☐ Cambodian ☐ Other Asian ☐ Black or African American ☐ Guamanian										
Æ	☐ Hawaiian ☐ Samoan ☐ Other Pacific Islander ☐ Other Race ☐ Multiple Race ☐ Declined to State											
RECEIVER	Ethnicity  ☐ Not Hispanic/Latino ☐ Hispanic/Latino ☐ Declined to State											
	Relationship Status											
CARE	☐ Single (Never Married) ☐ Married ☐ Domestic Partner ☐ Separated ☐ Divorced ☐ Widowed											
E C		☐ Declined to State										
	Type of Res					Does the individual ( <i>Optional</i> )  Home □ Rent □ Own □ Other						
TITLE			ment				□ Rent □ C	)wn ⊔ (	Other			
=	_		Residential (	Care Hor	me ⊔ Room	and Board						
	☐ Homeles Living Arran		other				Rural Designa	tion	Unincorporated City			
	J						☐ Rural ☐ U		☐ Yes ☐ No			
	□ Alone L	⊔ Not A	None 🗆 Decl	ined to S	otate		☐ Declined to	State				
	Employmen	t Status	(Check One)				Receive In-Hor		ortive Services			
	☐ Full-time	☐ Full-time ☐ Part-time ☐ Retired ☐ Unemployed					(IHSS)?  ☐ Yes ☐ N	•				
	☐ Declined	to State	9				□ res □ iv					
	Is Care Receiver's personal income at or below Federal Poverty Lev					Poverty Leve	el? 🗆 Yes 🗆 N	No				
	Receive Me		Receive Me		Receive Soc	•	Social Secur	,	Have Health Insurance?			
	(Option	ŕ	(Option		(Opti	•	(Optiona	''	☐ Yes ☐ No			
	☐ Yes [	⊥ No	☐ Yes [	⊔ No	☐ Yes	⊔ No			□ 162 □ INO			

Conti	actor:		Client Na	ame:	F	iscal Year: _			
	8	TITLE III E CARE RECEIVER ACTIVITIES OF DAILY LIVING (ADL) / INSTRUMENTAL ACTIVITIES OF DAILY LIVING (IADL) (Grandchildren exempt)							
RS	Activities of Daily	Living <i>(ADL)</i>							
RISK FACTORS		Independent	Verbal Assistance	Some Human Help	Lots of Human Help	Dependent	Declined to State		
FA	Eating								
SK	Bathing								
	Toileting								
\DI	Transferring								
/1/	Walking								
RECEIVER ADL / IADL	Dressing								
EIVE	Instrumental Activities of Daily Living (IADL)								
REC		Independent	Verbal Assistance	Some Human Help	Lots of Human Help	Dependent	Declined to State		
CARE	Meal Preparation								
	Shopping								
II E	Med. Mgmt.								
画	Money Mgmt.								
TITLE	Using Phone								
-	Hvy. Housework								
	Lt. Housework								
	Transportation								
<b>&gt;</b>	☐ Visually Impaired	I ☐ Hearing	Impaired ☐ Sp	peech Impaired	☐ Physically Im	npaired $\square$ W	alking Aid		
DISABILITY FACTORS	☐ Wheelchair ☐ Bedbound ☐ Memory Impaired ☐ Depression ☐ Cognitively Impaired ☐ Declined to State								
SAE	□ None								
			<u>-</u>	osed with Alzheir	ner's or a related	l neurological	disorder?		
☐ Yes ☐ No ☐ Yes ☐ No									

UIF (Revised 7/30/15)

Conti	ractor: _	Client Name:	_Fiscal Year:
CERTIFICATION	9	CERTIFICATION  (To be completed by Interviewer and signed by I certify that the information on this form, provided to me by the client best of my abilities. I also certify that I have informed the Client shared with other providers for the purpose of providing services.	nt, is accurate and true to the that this information may be
САТ	Compl	agreement to services. eted by (Print Name)	Phone
TIFI	0: (		0.1
CER	Signat	ıre	Date
	Client	Name (Print)	
	Client	Signature	Date
REASON FOR DEACTIVATION	10	REASON FOR DEACTIVATION	
ONI	☐ Dec	eased ☐ Moved Out of Service Area ☐ No Longer Desires Services ☐	No Longer SNF Certifiable
REASON DEACTIVA	□ No	Longer Medi-Cal Eligible ☐ Institutionalization ☐ High Cost of Services ☐	Won't Follow Care Plan
R B	☐ On	Hold ☐ Service No Longer Needed ☐ Past Active ☐ On Waiting List ☐	Other Reason
Notes	3:		
rema dem Agin	ains lin and fo ng (AA	for completing the Universal Intake Form (UIF). As the aging poposited, it is vital to capture this critical information to reinforce and rolder adult services. This information will assist the Los Angel (A) in identifying unmet needs, effectively developing plans, and bur needs.	substantiate the increased es County Area Agency on

AGENCY	SITE	STREET ADDRESS	CITY	ZIP
AZUSA, CITY OF	Azusa Senior Center	740 N. Dalton Avenue	Azusa	91702
BURBANK, CITY OF	Joslyn Adult Center	1301 W. Olive Avenue	Burbank	91506
BURBANK, CITY OF	Tuttle Senior Center	1731 North Ontario	Burbank	91505
CULVER CITY, CITY OF	Culver City Senior Center	4095 Overland Ave	Culver City	90232
EL MONTE, CITY OF	Jack Crippen Multipurpose Senior Center	3120 N. Tyler Avenue	El Monte,	91731
GARDENA, CITY OF	Nakaoka Community Center	1670 W. 162nd Street,	Gardena,	90247
GARDENA, CITY OF	A, CITY OF Lawndale Senior Center 14701 Burin Ave		Lawndale,	90260
GARDENA, CITY OF	Rowely Park	13220 S. Van Ness Ave	Gardena,	90249
GARDENA, CITY OF	Senior Day Care Center	14517 Crenshaw Blvd	Gardena,	90249
GLENDALE, CITY OF	Adult Recreation Center	201 E. Colorado St	Glendale,	91205
GLENDALE, CITY OF	Pacific Park Community Center	501 South Pacific Ave	Glendale,	91205
HUMAN SERVICES ASSOCIATION	Long Beach Senior Center	1150 E. 4th St.	Long Beach,	90802
HUMAN SERVICES ASSOCIATION	Roosevelt Park	7600 Graham Avenue,	Los Angeles	90001
HUMAN SERVICES ASSOCIATION	Bell Gardens Senior Center	6722 Clara St.	Bell Gardens,	90201
HUMAN SERVICES ASSOCIATION	Bellflower Senior Center	16614 S. Clark Ave	Bellflower,	90706
HUMAN SERVICES ASSOCIATION	California Recreation Community Center/Cambodian Senior Center	1550 Martin Luther King Blvd	Long Beach,	90813
HUMAN SERVICES ASSOCIATION	Commerce Senior Center	2555 Commerce Way	Commerce,	90040
HUMAN SERVICES ASSOCIATION	Hawaiian Gardens Senior Center	21815 Pioneer Blvd	Hawaiian Gardens,	90716
HUMAN SERVICES ASSOCIATION	Human Services Association ADCRC	6800 Florence Ave	Bell Gardens,	90201
INGLEWOOD, CITY OF	Hawthorne Senior Center	3901 El Segundo Blvd	Hawthorne,	90250
INGLEWOOD, CITY OF	Inglewood Senior Center	330 Centinela Ave	Inglewood,	90302
INGLEWOOD, CITY OF	Lennox Park Senior Center	10828 Condon Ave	Lennox,	90304
POMONA, CITY OF	Emerson Village	755 N. Palomares,	Pomona,	91767
POMONA, CITY OF	Palomares Park Senior Center	499 E. Arrow Hwy,		91767
POMONA, CITY OF	Washington Park Community Center	865 E. Grand Ave,	Pomona,	91766
SAN FERNANDO, CITY OF	Las Palmas Park	505 S. Huntington St,	San Fernando,	91340
SAN GABRIEL VALLEY YWCA	Baldwin Park Community/Senior Center	4100 Baldwin Park Blvd,	Baldwin Park,	91706

AGENCY	SITE	STREET ADDRESS	CITY	ZIP
YWCA	San Dimas Senior Center	201 E. Bonita Avenue	San Dimas,	91773
SAN GABRIEL VALLEY YWCA	Antelope Valley Senior Center/ Lancaster	777 W Jackman Street,	Lancaster	93534
SAN GABRIEL VALLEY YWCA	East Los Angeles Service Center	133 N. Sunol Drive	LA,	90063
SAN GABRIEL VALLEY YWCA	Bassett Park Senior Center	510 N. Vineland Ave.	La Puente,	91744
SAN GABRIEL VALLEY YWCA	Alhambra Joslyn Adult Center	210 N. Chapel Ave.	Alhambra,	91801
SAN GABRIEL VALLEY YWCA	Altadena Senior Center	560 E. Mariposa Street,	Altadena,	91001
SAN GABRIEL VALLEY YWCA	Covina Joslyn Senior Center	815 N. Barranca Avenue,	Covina,	91723
SAN GABRIEL VALLEY YWCA	Duarte Senior Center	1610 Huntington Drive,	Duarte,	91010
SAN GABRIEL VALLEY YWCA	Eastmont Community Center	701 S. Hoefner Ave	LA,	90022
SAN GABRIEL VALLEY YWCA	Fairmont Senior Housing	822 N. Hazard Avenue	LA,	90063
SAN GABRIEL VALLEY YWCA	Glendora La Fetra Center For Seniors	333 E. Foothill Boulevard	Glendora,	91740
SAN GABRIEL VALLEY YWCA	Jackie Robinson Center	1020 N. Fair Oaks Avenue	Pasadena,	91103
SAN GABRIEL VALLEY YWCA	La Puente Senior Center	16001 E. Main Street	LA Puente,	91744
SAN GABRIEL VALLEY YWCA	La Verne Community/Senior Center	3680 "D" Street	La Verne,	91750
SAN GABRIEL VALLEY YWCA	Montebello Senior Center	115 S. Taylor Avenue	Montebello,	90640
SAN GABRIEL VALLEY YWCA	Monterey Park Langley Center	400 W. Emerson Avenue	Monterey Park,	91754
SAN GABRIEL VALLEY YWCA	Nueva Maravilla Senior Cafe	4848 Colonia De Las Rosas	LA,	90022
SAN GABRIEL VALLEY YWCA	Palmdale Legacy Commons Active Seniors	930 E. Avenue Q-9,	Palmdale	93550
SAN GABRIEL VALLEY YWCA	Pasadena Christian Church	789 N. Altadena Drive	Pasadena,	91107
SAN GABRIEL VALLEY YWCA	Pasadena Senior Center	85 E. Holy Street	Pasadena,	91103
SAN GABRIEL VALLEY YWCA	Potrero Heights Park Community & Senior Center	8051 Arroyo Drive	Montebello,	90640
SAN GABRIEL VALLEY YWCA	Roybal Clinic Senior Cafe	245 S. Fetterly Avenue	LA,	90022
SAN GABRIEL VALLEY YWCA	Salazar Park Senior Center	3864 E. Whittier Blvd	LA,	90023

AGENCY	SITE	STREET ADDRESS	CITY	ZIP
SAN GABRIEL VALLEY YWCA	San Gabriel Senior Center	324 S. Mission Drive	San Gabriel,	91776
SAN GABRIEL VALLEY YWCA	Sierra Madre Senior Center	222 W. Sierra Madre Blvd	Sierra Madre,	91024
SAN GABRIEL VALLEY YWCA	Steinmetz Park Senior Center	1545 S. Stimson Avenue	Hacienda Heights,	91745
SAN GABRIEL VALLEY YWCA	Temple City-Live Oak Park Community Center	10144 Bogue Street	Temple City,	91780
SAN GABRIEL VALLEY YWCA	Valleydale Park Senior Neighborhood Center	5525 N. Lark Ellen Avenue	Azusa,	91702
SAN GABRIEL VALLEY YWCA	Walnut Senior Center	21215 La Puente Rd	Walnut,	91789
SAN GABRIEL VALLEY YWCA	YWCA Greater Los Angeles Empowerment Center	4315 Union Pacific Ave	LA,	90023
SANTA CLARITA VALLEY COMMITTEE ON AGING	Bouquet Canyon Seniors Apartments	26705 Bouquet Canyon Rd	Saugus	91350
SANTA CLARITA VALLEY COMMITTEE ON AGING	Santa Clarita Senior Center	22900 Market Street	Santa Clarita,	91321
SOUTH EL MONTE, CITY OF	South El Monte Senior Center	1556 Central Avenue,	South El Monte,	91733
SOUTHEAST AREA SOCIAL SERVICES	Whittier Senior Center	13225 Walnut Street,	Whittier,	90602
SOUTHEAST AREA SOCIAL SERVICES	Adventure Park	10130 Gunn Ave.,	Whittier,	90605
SOUTHEAST AREA SOCIAL SERVICES	La Mirada Activity Center	13810 La Mirada Blvd,	La Mirada,	90638
SOUTHEAST AREA SOCIAL SERVICES	Los Nietos Neighborhood Center	11640 E. Slauson Avenue,	Whittier,	90606
SOUTHEAST AREA SOCIAL SERVICES	Mayberry Park	13201 E. Meyer Road,	Whittier,	90605
SOUTHEAST AREA SOCIAL SERVICES	Pico Rivera Senior Center	9200 Mines Avenue	Pico Rivera,	90650
SOUTHEAST AREA SOCIAL SERVICES	Santa Fe Springs Neighboorhood Center	9255 S. Pioneer Blvd,	Santa Fe Springs,	90670
STEELWORKERS OLDTIMERS FOUNDATION, INC	Florence Firestone Senior Center	7807 S. Compton Ave	LA,	90001
STEELWORKERS OLDTIMERS FOUNDATION, INC	Bell Senior Center/Phillip Murray Place	4324 Florence Ave	Bell,	90201
STEELWORKERS OLDTIMERS FOUNDATION, INC	Compton Neighborhood Center	600 N. Alameda	Compton,	90221

AGENCY	SITE	STREET ADDRESS	CITY	ZIP
STEELWORKERS	Cudahy Senior Center	4835 Clara St.	Cudahy,	90201
OLDTIMERS				
FOUNDATION, INC				
STEELWORKERS	Dollarhide Neighborhood	1108 N. Oleander Ave,	Compton,	90220
OLDTIMERS	Center			
FOUNDATION, INC				
STEELWORKERS	East Rancho Dominguez	4513 E. Compton Blvd,	Compton,	90221
OLDTIMERS	Service Center			
FOUNDATION, INC				
STEELWORKERS	Huntington Park Family Center	3355 E. Gage Avenue,	Huntington Park,	90255
OLDTIMERS				
FOUNDATION, INC				
STEELWORKERS	St. Timothy's Manor	425 S. Oleander Ave,	Compton,	90220
OLDTIMERS				
FOUNDATION, INC				
TORRANCE SO. BAY	Torrance So. Bay YMCA	2900 W. Sepulveda	Torrance,	90505
AREA YMCA		Blvd,		
TORRANCE SO. BAY	Carson Community Center	801 E. Carson Street,	Carson,	90745
AREA YMCA				
TORRANCE SO. BAY	Perry Park Senior Center	2308 Rockefeller Ln,	Redondo Beach,	90278
AREA YMCA				
TORRANCE SO. BAY	Veteran's Park Senior Center	301 Esplanade,	Redondo Beach,	90277
AREA YMCA				
WEST COVINA, CITY OF	West Covina Senior Center	2501 E. Cortez,	West Covina,	91791

For instructions to complete this form refer to the SNAP-Ed Census Tract Site Eligibility Form. Complete this form using the Network for a Healthy California – GIS Map Viewer 2.0.

	3 lorin using the	11011101111101	a mounting ou	a	Old Map 110	<u> </u>			
Type*	Site Name	Address	City	Zip	Census Tract	Ethnicity*	100 % FPL	185 % FPL	Notes
Example: Elderly Service Center	Happy Café	123 Main Street	Sacramento	55555	06001422600	AR	N/A	33%	
							%	%	
							%	%	
							%	%	
							%	%	
							%	%	
							%	%	
							%	%	
							%	%	

<sup>\*</sup>Refer to list from Delivery Sites by Type of Setting section.

<sup>\*\*</sup>All Races-AR, American Indian or Alaska Native-AI, Asian-AS, Black/African American-B, Native Hawaiian or Other Pacific Islander-NH, Hispanic/Latino-H, White-W, Other Races-OR.





Address: Project Staff Interviewed:    Project Staff Interviewed:   EVALUATED BY: Exit Interview with:	Title 22	PROVIDER:				
Project Staff Interviewed:   EVALUATED BY:   Exit Interview with:   Exit Interview Exit Interview with:   Exit Interview Exit Interview with:   Exit Interview with:   Exit Interview Exit Interview with:   Exit Interview Exit Interview Exit Interview Exit Interview With:   Exit Interview Exit Interview Exit Interview Exit Interview With:   Exit Interview Exit Interview With:   Exit Interview Exit Interview With:   Exit Interview Exit In		Address:		DATE:		
Program Observation   C-2   C-1   Comments/Recommendations		Project Staff In	terviewed:	EVALUATE	D BY:	
Menu of the Day   C-2   C-1   Comments/Recommendations	Kelerence			<b>Exit Interv</b>	iew with:	
Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Food Prep   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Food Prep   Food Prep   Food Prep   Holding time between cooking and serving < 2 hours   Food Prep   Food Prep			Program Observation			
Vegetable Salad Bread Dessert Milk Other Vegetarian Option: Number of Meals Served This Date Service began at Ended: Menus comply with DRI Standards  Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate thewing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled  Food Service Shortage and leftovers controlled			Menu of the Day			Comments/Recommendations
Salad   Bread   Desert   Des		Entrée				
Bread   Dessert   Desser		Vegetable				
Dessert   Dess		Salad				
Dessert   Milk   Other   Vegetarian Option:   Number of Meals Served This Date   Service began at Ended:   Menus comply with DRI Standards   Yes   No   Comments/Recommendations	7626 1	Bread				
Milk Other Vegetarian Option: Number of Meals Served This Date Service began at Ended: Menus comply with DRI Standards  Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Yes No Comments/Recommendations  Yes No Comments/Recommendations  Yes No Comments/Recommendations		Dessert				
Number of Meals Served This Date Service began at Ended: Menus comply with DRI Standards  Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Yes No Comments/Recommendations  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled	7030.3	Milk				
Service began at Ended:  Menus comply with DRI Standards  Yes No Comments/Recommendations  Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled  Food Service  Service Service  Food Service  Service Service  Service Service  Service Service Service  Post Service Shortage and leftovers controlled		Other	Vegetarian Option:			
Menus comply with DRI Standards  Yes No Comments/Recommendations  Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Food Service Shortage and leftovers controlled		Number of Meal	s Served This Date			
Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled		Service began at	Ended:			
Temperatures documented; arrival, final cooking temps, serving Methods conserve nutritive value, flavor, appearance/follow menu Standardized recipes used Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled		Menus comply w	vith DRI Standards			
Food Prep   Methods conserve nutritive value, flavor, appearance/follow menu   Standardized recipes used   Appropriate method to determine temperatures   Appropriate thawing procedures followed   Appropriate heat maintenance used   Holding time between cooking and serving < 2 hours   Yes   No   Comments/Recommendations		1		Yes	No	Comments/Recommendations
Food Prep    Food Prep   Standardized recipes used						
7636.1 Food Prep Appropriate method to determine temperatures Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled			Methods conserve nutritive value, flavor, appearance/follow menu			
Appropriate thawing procedures followed Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled  Food Service Shortage and leftovers controlled			Standardized recipes used			
Appropriate heat maintenance used Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled  Food Service Shortage and leftovers controlled	7636.1	Food Prep	Appropriate method to determine temperatures			
Holding time between cooking and serving < 2 hours  Yes No Comments/Recommendations  Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled  Food Service						
7636.1 Yes No Comments/Recommendations  Portions adequate, equal in size Shortage and leftovers controlled  Shortage and leftovers controlled			11 1			
7636.1 Orderly, efficient, on time, minimum 1/2 hour service Portions adequate, equal in size Shortage and leftovers controlled			Holding time between cooking and serving < 2 hours			
Portions adequate, equal in size  Shortage and leftovers controlled  Shortage and leftovers controlled		T		Yes	No	Comments/Recommendations
7636.1 Shortage and leftovers controlled			•			
Food Service	<b>-</b> 606.4		1 / 1			
7638.5   Leating utensils appropriately nandled when removing from dishwasher		Food Service	-	_		
Eating utensils appropriately handled when setting tables	/638.5		9 11 1 7	ſ		
Water readily available to participants			9 11 1 7			





		Program Observation			
			Yes	No	Comments/Recommendations
		Work surfaces clean and organized			
		Neat, clean floors, walls, ceilings, ventilation			
		Equipment clean, in working order			
7636.1	Kitchen &	Windows and doors screened			
7638.1	<b>Serving Areas</b>	Hand-washing facilities provided, soap, paper towels, hot water			
		Dishwashing according to policies and procedures			
		Tables and chairs clean and in good repair			
		Disposables are discarded after single service			
			Yes	No	Comments/Recommendations
		Food, cleaning supplies, personal items, separated			
		Free from insects/rodents			
		Food items stored 6 inches off floor and away from wall, 18 inches			
		from ceiling			
		All items clearly labeled and dated			
7636.1	Food Storage	Frozen and emergency food dated and labled			
7030.1	Areas	Food inspected upon receipt for quality and safety, stored promptly			
		Potentially hazardous foods stored properly in refrigerator or freezer			
		FIFO policy is evidenced			
		Food stored with heavier items at lower level			
		Program returns products which were damaged upon receipt			
		Dishes and eating utensils are properly stored			
			Yes	No	Comments/Recommendations
		Appropriate food handling observed			
		Appropriate clean attire, hairnets, caps, aprons			
	Observation of	Personal hygiene: clean, neat, absent of infections			
7636.1		Demonstration of proper hand washing			
7636.3		Street clothes stored away from food			
	Staff	Refrain from eating, drinking, and smoking in the kitchen			
		Serving procedures followed, appropriate use of disposable gloves,			
		correct utensils			
	<u> </u>	Adequate staff available			
		Program Observation			





#### Based on Title 22, Code of Regulations (CCR), Division 1.8, California Department of Aging, Article 6

			Yes	No	Comments/Recommendations
		Floors clean, free of clutter			
7636.1		Restrooms separate from food areas; hot water, towels, and soap			
7638.1	General Areas	available			
	General Areas	Trash cans clean, adequate, covered when not in use			
		Fire Extinguisher DATE:			
		Outside trash storage sanitary			
			Yes	No	Comments/Recommendations
		MSDS file available to food service staff			
		Health Inspection DATE:			
7636.1		No Smoking (dining room and kitchen, or outside)			
7638.5	Notices	Hand Washing (restroom and kitchen)			
7638.9	Posted	Suggested donation and guest fee posted			
7030.9		Cleaning schedule			
		Menu (dining room and kitchen)			
		Removal of food from site			
			Yes	No	Comments/Recommendations
		Equipment clean, adequate, appropriate			
7636.1	Bulk Food	Thermometer available/utilized			
7030.1	Transport	Temperature logs maintained prior to transport and upon delivery			
		Delivered less than 2 hours prior to service			
			Yes	No	Comments/Recommendations
		Project vehicles used			
		Clean transport vehicles			
		Client's acceptance of service			
	Home-	Number of routes:			
7636.1	Delivered	Participants per route:			
7636.3	Meals	Total time involved in delivery			
7030.3		Delivery departure on time			
	Observation	Approved carriers used; clean, good condition			
		Drivers are employees			
		Temperatures taken on packing			
		Packaged food attractive			

#### **Administrative Review**





			Yes	No	Comments/Recommendations
		Project receives services of a Registered Dietitian (RD)?			
		RD involved in planning, including budget, staffing, job descriptions,			
		type of food service?			
		RD approves all menus and forwards to County AAA?			
7626 1		RD approves all nutrition related in-service sessions?			
7636.1 7636.3 P	Dawaanad	Written training plan implemented?			
	Personnel	Personnel trained to make menu substitutions?			
7636.5	Management	Food Service training documented - list classes?			
7638.5		Food Safety Manager certificate up to date?			
		All staff received annual in-inservice on sanitation?			
		Training Attendance Records on file?			
		Food Service training staff evaluations are on file?			
		Personnel trained on MSDS?			
			Yes	No	Comments/Recommendations
		Contractor has a comprehensive Policy & Procedures Manual?			
		Quality Assurance Committee organized?			
		Client Meal Surveys are completed for C-1 and C-2?			
		Contributions are collected confidentially?			
		Clients are aware of the importance of their donations?			
		Signage with suggested donation and guest fee posted at site?			
7638.1	Site	Clients are informed that they will not be denied a meal because of			
		failure or inability to make a donation?			
7638.9	Management	Contributions are protected (written Policies & Procedures required)?			
		Client donations & guest fees are deposited in separate receptables.?			
		Current donation suggested for Congregate Meal?			
		Guest Fee amount)			
		Does not deny a meal to Client who has failed to make a reservation			
		when food is available?			
		Site manager on-site during time that ENP activities are taking place?			

Administrative Review			
	Yes	No	Comments/Recommendations





7636.1 7638.7 7638.9	Home- Delivered Meals Management	Clients are informed that they will not be denied a meal because of failure or inability to make a donation?  Current donation suggested for Home-Delivered Meal?  Clients are aware of the importance of their donations?  Routes checked by HDM Coordinator twice per year?  Temperatures taken on each Route twice per month?			O. STATE SERVICE
		Procedures if inappropriate temperatures are found?			
			Yes	No	Comments/Recommendations
7638.1	Physical Site	Appropriate for Older Individuals?			
			Yes	No	Comments/Recommendations
7636.1 7636.7		New Clients are oriented to meal times, rules, reservations, and conduct?			
	Congregate	Celebration of special occasions?			
7638.7	Clients	Meals available on non-County recognized holidays (i.e., vacations,			
7638.9		city shut-downs or religious holidays)			
			Yes	No	Comments/Recommendations
		Meets USDA & FDA standards?			
	Food	Purchases correspond to meals?			
7636.1	Purchasing &	Written record of purchases maintained?			
7636.7	_	Donated foods appropriate?			
	Management	Monthly physical inventory completed?			
		Protections against loss, pilferage, and spoilage?			
			Yes	No	Comments/Recommendations
	Ni. stuiti a c	Provided a minimum of six (6) times per year at Congregate Meal Site	)		
7638.11	Nutrition	Provided four times per year for Home-Delivered Meal Clients			
7638.11	Education	Nutrition Education geared to needs of Clients			
		Clients' nutrition questions are referred to RD?			





			Yes	No	Comments/Recommendations
		Refrigerator and freezer temperature records			
		Food preparation temperature records			
		Serving temperature records			
7636.1		Dishwasher temperature records			
	Records to be	Past 12 months of Menus and Substitutions			
7638.5	Reviewed	Home-Delivered Meal Route temperature records			
		MSDS file			
		RD reports			
		Fire Safety Inspection Report DATE:			

Follow-up from Last Assessment  1 2 3  Achievements of the Past Year  1 2 3  Achievements of the Past Year  3  TIMELINES
1 2
1 2
1 2
1 2
1 2 3
3
3
Program Goals for Remainder of FY and Next Year: TIMELINES
1
2
3
Summary of Findings and Timeline: TIMELINES

### Indirect Activity Tracking Sheet PSA #/AAA Name:

Number	Date	Site Name	# of Participants Options	Type of Activity	Types of Materials Distributed	Details: Venue, Event, Topics, etc.	Source Data Code *Complete only for communications and events			
	Indirect Education									
1										
2										
3										
4										
5										
6										
7										
8										
9										
10										
		Total:	0							

# Types of Indirect Materials Distributed

Fact sheets/ pamphlets/newsletters

Posters

Calendars

Promotional Materials with nutrition messages (pens/pencils/wallet reference cards/magnets/cups/etc) Website

Electronic (Email) materials/info distribution

Videos/CD Rom

Other

Types of Communication or Events
Nutrition Education Radio PSAs
Nutrition Education TV PSAs
Nutrition Education Articles
Billboard, Bus or Van Wraps, or Other Signage
Community Events/Fairs in Which Participated
Community Events/Fairs – Only Sponsored
Other

#### **Source Data Codes:**

Туре	Source Data Code
Commercial market data on audience size	1
Survey of target audience	2
Visual estimate	3
Other	4

#### Los Angeles County AAA SNAP-Ed Sign-In Sheet **EXHIBIT 11**

Participant Code (or Passport Code) PLEASE PRINT	CalF	1. Fresh ible?		ender	taken a SNAP-E since O	ny other d classes ctober 1,			Session #2 Date:	Session #3 Date:	Session #4 Date:	OFFICE USE ONLY: 5. Type of Written Material Provided at SNAP-Ed Class
Completing this form indicates you meet the age eligibility requirement (over 60 years of age).	Yes	No	М	F	Yes	No	,	Please initial	Please initial	Please initial	Please initial	
1												
2												
3												
4												
5												
6												
7												
8												
9												

**Demographic Info:** \*Choose ONE group that describes you best; if two groups describe you, indicate both:

1-White, NOT Hispanic/Latino

2-White AND Hispanic/Latino

3-Hispanic/Latino

4-African American, NOT Hispanic/Latino

**5**-African American AND Hispanic/Latino **6**-Native American, NOT Hispanic/Latino

7-Native American AND Hispanic/Latino

8-Asian and Hispanic/Latino

9-Asian, not Hispanic/Latino

10-Hawaiian Native/Pacific Islander, NOT Hispanic/Latino

11-Hawaiian Native/Pacific Islander AND Hispanic/Latino

12-More than one race, not Hispanic/Latino

13-More than one race and Hispanic/Latino

5. CODES FOR TYPE OF WRITTEN MATERIAL: A--Fact sheets/pamphlets/newsletters; B--Posters; C--Calendars; D--Promotional materials with nutrition messages; E--Website; F--Electronic (email) materials/info distribution; G--Videos/CD Rom; H--Other (write in)

### California Department of Aging Approved Evidence Based Programs: Older Adult Approved SNAP-Ed Nutrition Education Obesity Prevention Interventions

Program Title	Program Materials	Program Information	Description	Language	Audience Specific	Costs
Arthritis Foundation Exercise Program	Certified Instructor Take Control with Exercise DVD	Arthritis Foundation <a href="http://www.arthritis.org/resources/community-programs/excercise/">http://www.arthritis.org/resources/community-programs/excercise/</a>	The Arthritis Foundation Exercise Program is a low-impact physical activity program proven to reduce pain and decrease stiffness. The routines include gentle range-of- motion exercises that are suitable for every fitness level.	English	Older Adults	\$29.00 for DVD
Bingocize™	Program guide	Bingocize <sup>TM</sup> http://www.bingocize.co m/wp/  Jason Crandall Ph.D. Assistant Professor of Kinesiology & Health Promotion Kentucky Wesleyan College Owensboro, Kentucky 42301  270-929-0479 jason.crandall@wku.edu Jason Crandall Ph.D. 2122 Mayfair Drive Owensboro, Ky. 42301	Bingocize™ consists of two 60 minute sessions per week. Each session begins with the participants sitting at tables with bingo cards and exercise equipment (balance pads and resistance bands). After every two exercises, a bingo letter and number combination is announced for the game. The pattern is continued until a participant wins the game. The programs goals are to improve mobility, balance, and ADL's in older adult populations.	English	Older Adults	\$300 manual.  On-site training or phone support available

Program Title	Program Materials	Program Information	Description	Language	Audience Specific	Costs
DASH Health Education Kit	Toolkit primarily handouts.	DASH Health Education http://www.nationaldairyc ouncil.org/EducationMat erials/HealthProfessional sEducationKits/Pages/D ASH.aspx	Contains important information on the role of dairy and dairy nutrients in promoting the benefits of the Dietary Approaches to Stop Hypertension (DASH) eating plan, which may reduce high blood pressure and other cardiovascular risk factors. Contains supplemental resources that may provide ideas for a series of classes.	English	Adults	Free to download
Eat Smart, Live Strong: Nutrition Education for Older Adults	SNAP-Ed Connection, USDA	Eat Smart, Live Strong http://snap.nal.usda.gov/ resource-library/eat- smart-live-strong- nutrition-education-older- adults/eat-smart-live- strong	A comprehensive educational resource guide designed to help teach clients to select and enjoy nutrient-rich foods first. A tool kit that contains a leader's guide and four sessions to promote increasing fruit and vegetable consumption and physical activity to at least 30 minutes most days of the week.	English	Older Adults	Free to download
Enhance ® Fitness	Community exercise program	Enhance http://projectenhance.org /EnhanceFitness.aspx	Enhance® Fitness, a low-cost, evidence-based group exercise program, helps older adults at all levels of fitness become more active, energized, and empowered to sustain independent lives.	English	Older Adults	Certified instructor, \$500 site license

Program Title	Program Materials	Program Information	Description	Language	Audience Specific	Costs
Fit and Strong	Community exercise program – participant manuals and music	Fit and Strong http://www.fitandstrong.o rg/  Fit and Strong! Team University of Illinois at Chicago Institute for Health Research and Policy Center for Research on Health and Aging, M/C 275 1747 W. Roosevelt Rd., Rm. 558 Chicago, IL 60608 312-413-9810	Fit & Strong is a multi-component, evidence-based physical activity program for older adults. This eight-week program targets older adults with osteoarthritis and has demonstrated significant functional and physical activity improvements in this population.	English	Older Adults	License: \$2,000 for multiple sites, \$1,000 for one site.  One-time equipment costs:  Ankle Weights-\$22 each  Exercise bands-\$5 each  Manuals-\$30 each  Mats-\$40 each  Certified exercise instructor liability Insurance-\$160/year

Program Title	Program Materials	Materials			Specific				Costs
Food Gardening Guide	Community garden	National Gardening Association <a href="http://www.garden.org/foodguide/browse">http://www.garden.org/foodguide/browse</a>	Website with information for developing and maintaining gardens. Supplemental resource may provide ideas for a series of classes.	English	Adults	Plants, seeds, and tools			
Matter of Balance	Program guide	National Council on Aging http://www.ncoa.org/impr ove-health/center-for- healthy-aging/a-matter- of-balance.html	Participants learn to view falls and fear of falling as controllable, set realistic goals to increase activity, change their environment to reduce fall risk factors, and exercise to increase strength and balance. 8 weekly or twice weekly sessions, 2 hours per session, with 8-12 participants. Structured groups intervention activities, include group discussion, problem solving skill building, assertiveness training, videos, sharing practical solutions and exercise training.	English	Older Adults	Instructor Training: \$1,500  Post training: Coaches Handbook- \$20  Participant handbook- \$13  DVD (Fear of Falling and Exercise: It's Never too Late): \$164.76			
Three Simple Steps to Eating More Fruits and Vegetables	Handout	Centers for Disease Control http://www.fruitsandvegg iesmorematters.org/wp- content/uploads/UserFile s/File/pdf/resources/cdc/ ThreeSimpleSteps_Broc hure.pdf	Handout provides steps to increase the amount of fruits and vegetables in the diet as well as picture examples of an appropriate serving size.	English	Age 2 and above	Free to download			

Program Title	Program Materials	Program Information	Description	Language	Audience Specific	Costs
Staying Healthy Through Education and Prevention (STEP)	Program guide, lesson plans, tools, other resources	Agency for Healthcare Research and Quality http://www.ahrq.gov/prof essionals/education/curr iculum- tools/stepmanual/index. html	Evidence-based program that focuses on exercise program focusing on walking and strength training for older adults. Supplemental resource that may provide ideas for a series of classes.	English	Older Adults	Free to Download
Tai Chi: Moving for Better Balance	Community exercise class	National Council on Aging http://www.ncoa.org/imp rove-health/center-for- healthy-aging/tai-chi- moving-for-better.html  Dr. Fuzhong Li, Oregon Research Institute fuzhong.li@orst.edu  State Contact: Rachel Zerbo, MPH California Department of Public Health Rachel.zerbo@cdph.ca. gov 916-552-9854	The program includes 24 Tai Chi forms that emphasize weight shifting, postural alignment, and coordinated movements. Synchronized breathing aligned with Tai Chi movements is also integrated into the movement routine. Each session includes instructions in new movements as well as review of movements from previous sessions. Each practice session incorporates musical accompaniment.	English	Older Adults	Two day training \$300 fee plus travel costs.  No equipment required.
Young at Heart, Tips for Older Adults	Handouts	Weight-control Information Network (WIN) (NIDDK) http://win.niddk.nih.gov/ publications/young_hear t.htm WIN toll-free at 1–877– 946–4627	Contains information on healthy eating and physical activity across the lifespan. Find tips for planning meals, getting active and read about healthy weight. Supplemental resources that may provide ideas for a series of classes.	English and Spanish	Older Adults	Free to download

Program Title	Program Materials	Program Information	Description	Language	Audience Specific	Costs
Walk with Ease	Community exercise, guidebook	Arthritis Foundation <a href="http://www.arthritis.org/resources/community-programs/excercise/">http://www.arthritis.org/resources/community-programs/excercise/</a> State Contact: Jacqueline Tompkins, California Department of Public Health  Jaqueline.timpkins@cdp				

# **SNAP-Ed Acknowledgment of Funding Statement**

#### **Notes About Educational Materials General**

State agencies should design SNAP-Ed materials to address the cultural, literacy, language, and income needs of the SNAP-Ed target audience.

State agencies should submit media messages and materials prior to their release to FNS Regional Office staff for review, particularly when States are planning large media campaigns and productions.

FNS reserves a royalty-free, non-exclusive right to reproduce, publish, use, or authorize others to use photographs, videos, recordings, computer programs and related source codes, literature, or other products produced, in whole or in part, with SNAP funds for Government purposes.

Materials with subject matter that is beyond the scope of SNAP-Ed, including the screening for diseases and the treatment and management of diseases, are not allowable costs.

FNS encourages State agencies to submit their materials to the SNAP-Ed Connection for consideration and inclusion in the Resource Finder Database.

# **Guidelines for Duplicating or Editing SNAP-Ed Materials**

- If the materials will be reproduced as is, nothing needs to be done.
- When any changes or additions are made to the content or design of SNAP-Ed materials, the SNAP and USDA logos must be removed and the following statement must be added:

"Adapted from U.S. Department of Agriculture, Supplemental Nutrition Assistance Program. USDA does not endorse any products, services, or organizations. Provided by (organizations name)."

• If the name or logo of an organization or company is added to the document, the SNAP and USDA logos must be removed and the following statement must be added:

"Adapted from U.S. Department of Agriculture, Supplemental Nutrition Assistance Program. USDA does not endorse any products, services, or organizations. Provided by (organizations name)."

**Non-discrimination Statement:** Materials developed or reprinted with SNAP-Ed funds shall include the following non-discrimination statement:

### **English:**

The U.S. Department of Agriculture (USDA) prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal and, where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or if all or part of an individual's

income is derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by the Department. (Not all prohibited bases will apply to all programs and/or employment activities.)

If you wish to file a Civil Rights program complaint of discrimination, complete the <u>USDA Program Discrimination Complaint Form</u>, found online at <a href="http://www.ascr.usda.gov/complaint filing cust.html">http://www.ascr.usda.gov/complaint filing cust.html</a>, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax (202) 690-7442 or email at program.intake@usda.gov.

Individuals who are deaf, hard of hearing, or have speech disabilities and wish to file either an EEO or program complaint please contact USDA through the Federal Relay Service at (800) 877-8339 or (800) 845-6136 (in Spanish).

Persons with disabilities who wish to file a program complaint, please see information above on how to contact us by mail directly or by email. If you require alternative means of communication for program information (e.g., Braille, large print, audiotape, etc.) please contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

USDA is an equal opportunity provider and employer.

## For SNAP publications, add the following paragraph:

For any other information dealing with Supplemental Nutrition Assistance Program (SNAP) issues, persons should either contact the USDA SNAP Hotline Number at (800) 221-5689, which is also in Spanish or call the <a href="State Information/Hotline Numbers">State Information/Hotline Numbers</a> (click the link for a listing of hotline numbers by State).

#### Spanish:

El Departamento de Agricultura de los Estados Unidos (por sus siglas en inglés "USDA") prohíbe la discriminación contra sus clientes, empleados, y solicitantes de empleo a base de raza, color, origen nacional, edad, discapacidad, sexo, identidad de género, religión, represalias y, según corresponda, convicciones políticas, estado civil, estado familiar o paternal, orientación sexual, o si los ingresos de una persona provienen en su totalidad o en parte de un programa de asistencia pública, o información genética protegida de empleo o de cualquier programa o actividad realizada o financiada por el Departamento. (No todos los criterios prohibidos se aplicarán a todos los programas y/o actividades laborales).

Si desea presentar una queja por discriminación del programa de Derechos Civiles, complete el <u>USDA Program Discrimination Complaint Form</u> (formulario de quejas por discriminación del programa del USDA), que puede encontrar en internet en <a href="http://www.ascr.usda.gov/complaintfiling cust.html">http://www.ascr.usda.gov/complaintfiling cust.html</a>, o en cualquier oficina del USDA, o llame al (866) 632-9992 para solicitar el formulario. También puede escribir una carta con toda la información solicitada en el formulario. Envíenos su formulario de queja completo o carta por correo postal a U.S. Department of Agriculture, Director, Office of Adjudication,

1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, por fax al (202) 690-7442 o por correo electrónico a program.intake@usda.gov.

Las personas sordas, con dificultades auditivas, o con discapacidad del habla que deseen presentar sea una queja de EEO (Igualdad de Oportunidades en el Empleo) o del programa, por favor contacte al USDA por medio del Federal Relay Service (Servicio federal de transmisión) al (800) 877-8339 o (800) 845-6136 (en español).

Las personas con discapacidades que deseen presentar una queja del programa, por favor vea la información anterior acerca de cómo contactarnos directamente por correo postal o por correo electrónico. Si necesita medios alternativos de comunicación para obtener información acerca del programa (Braille, caracteres grandes, cinta de audio, etc.) por favor contacte al Centro TARGET del USDA al (202) 720-2600 (voz y TDD).

El USDA es un proveedor y empleador que ofrece igualdad de oportunidades.

#### Para publicaciones del SNAP, agregue el siguiente párrafo:

Para obtener más información acerca de cuestiones del programa SNAP, las personas deben contactar al número de línea directa del USDA SNAP al (800) 221-5689, que también está en español o llame a <u>State Information/Hotline Numbers</u> (dé clic en el enlace para obtener un listado de números de línea directa por estado); lo puede encontrar en internet en <a href="http://www.fns.usda.gov/snap/contact-info/hotlines.htm">http://www.fns.usda.gov/snap/contact-info/hotlines.htm</a>.

**Edits and size requirements**: Additions, edits, or deletions to the Civil Rights statement are not allowed. There are no print size requirements when the full Civil Rights statements are used. If the material is too small to permit the full statement to be included, the material at a minimum should include the following statement:

- **English:** "USDA is an equal opportunity provider and employer."
- **Spanish:** "USDA es un proveedor y empleador que ofrece oportunidad igual para todos."

**Credit**: Should be provided to SNAP as a funding source on newly developed and reprinted materials. FNS recommend the following statements:

- **English**: "This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP."
- **Spanish**: "Este material se desarrolló con fondos proporcionados por el Supplemental Nutrition Assistance Program (SNAP en inglés) del Departamento de Agricultura de los EE.UU. (USDA siglas en inglés)."

**Outreach**: A brief outreach message about SNAP should be provided on all newly developed or reprinted materials, including materials for television, radio, and other media. FNS recommends the following statement:

- **English:** "The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact [enter your local office or toll-free number, or other useful information to help identify how to get services]."
- **Spanish:** "El Supplemental Nutrition Assistance Program (SNAP en inglés) ofrece asistencia relacionada con la nutrición para gente con recursos limitados. Estos beneficios le pueden ayudar a comprar comida nutritiva para una mejor dieta. Para obtener más información, comuníquese con la oficina de servicios sociales de su condado."

# Area Agency on Aging SNAP-Ed End of Year Education Administration Reporting System Form (EARS) Federal Fiscal Year 2014

PSA Number							
Area Agency on Agency Name							
Contact Name and Email C	Completing Form						
<b>Award Amount for Federal</b>	Fiscal Year (FFY) (July 1, 2014	- September 30, 2014)					
<u>Direct Education</u>							
1a) Number of SNAP-Ed Pa (unduplicated)	ARTICIPANTS reached through	communication and events					
Each individual counts as one print direct education activities.	participant, regardless of the number	r of times he or she has participated					
	A 60+						
1 Number of SNAP Recipients in SNAP-Ed							
2 Number of All Other Participants in SNAP-Ed							
Total number of SNAP- Ed Participants							
1b) Number of SNAP-Ed C	ONTACTS by Age and SNAP S	tatus					
	as an interaction in which a SNAP-E -Ed participant may have one or mor						
	B 60+						
1 Contacts with SNAP Recipients in SNAP-Ed							
2 Contacts with All Other Participants in SNAP-Ed							
Total contacts of SNAP- Ed Participants							
2a) Total Number of SNAP		Female Male					
(The total for this should equal the	<del>.</del>	Famala Mala					
2b) Total Number of SNAP (The total for this should equal the		Female Male					

3) Race and Ethnicity (Unduplicated only)

Individuals Reporting		Number of Hispanic/Latino SNAP-Ed Participants by Race	Number of Non- Hispanic/Latino SNAP-Ed Participants by Race	Total by Race
ONLY ONE	1. American Indian or Alaska Native			
RACE	2. Asian			
	3. Black or African American			
	4. Native Hawaiian or Other Pacific Islander			
	5. White			
	6. American Indian or Alaska Native and White			
Individuals	7. Asian and White			
Reporting MULTIPLE	8. Black or African American and White			
RACES	9. American Indian or Alaska Native and Black			
	10. All Others Reporting More Than One Race			
	11. TOTAL by Ethnicity			

# 4) List All Types of Settings

Type of Setting	# of Different Sites/ Locations	Type of Setting	# of Different Sites/ Locations
Adult Education & Job Training Sites		Libraries	
Adult Rehabilitation Centers		Churches	
Worksites		Public/Community Health Centers	
Community Centers		Public Schools	
Elderly Service Centers		Head Start Programs	
Emergency Food Assistance Sites		Other Youth Education Sites (includes Parks & Rec.)	
Extension Offices		Shelters	
Farmers Markets		WIC Programs	
SNAP Offices		Other (Indian Tribal Organization):	
Food Stores		Other (Community Gardens):	
Public Housing		Other (Community Based	
Individual Homes		Other (please specify): "	

# 5) Direct Education Programming Format for Entire Year

		Α	В	С
	Format	Enter # of sessions delivered for each type provided	Time RANGE per session (in minutes) i.e. 10-120 min	% delivered by interactive multimedia
1	Single session			
2	Series—2 to 4 sessions			
3	Series—5 to 9 sessions			
4	Series—10 or more sessions			

Code:	Code:	C	ode:				Code:			
	Free and low fat milk or equivalent	I.			Activity		_			
	s and oils	J.				ny Weigl	ht			
	er-rich foods	K			& Potas	ssium				
	d shopping/preparation	L			Grains					
E. Fruits and vegetables M. F. Lean meat and beans N. C										
	it sugars or caloric sweeteners		. Ot		<u>lyPlate</u>					
	Pyramid	O	. Οι	ilei.						
7) Types of Activity Check all methods/materials used for DIRECT education.  Consumer Nutrition Education  Grocery Store Tour  Physical Activity w/ Nutrition Education  Other										
Indirect E	iducation mplete the following tables for	the indirect	educ	catio	n you l	have c	onduc	ted f	or th	ie ent
federal fis	cal year.									
8a) Types	of Material Distributed			Ch	eck if app	nlicable	_			
	Fact sheets/pam	nhlets/newsle	tore	Citi		piicabie				
	i act sileets/pailij			1			4			
Posters			<u> </u>		4					
<u> </u>		Calen		ļ	<u> </u>		_			
,	Promotional Materials w/n		_							
(	pens/pencils/wallet reference cards/			-			4			
	<b>—</b>		site	-			_			
	Electronic (Email) material				<u> </u>		_			
		Videos/CD	Rom							
Other										
For each to individuals to tabulate Source D		el and event ached and th	ente	r the ode o	estima f the s	ated no	umber of the	of data	a use	
	ercial market data on audienc	e size				•	target	audi	ence	<b>,</b>
3 = visual	estimate			4	= othe	er				
					o. of targ			Sour	ce of I	Data
			popu	ulation	reached					
	Community Events/Fairs - Parti	_							Щ.	
	Community Events/Fairs - Spo								Н_	
		Other							<u> Ц</u>	
	Notetian Education Bodic B. J.P.	Comine								
	Nutrition Education Radio Public Announc								Ц	
	Nutrition Education TV Public				1					
1	Nutrition Education IV FUDIIC	OCI VICE		L						

6) Identify up to four direct education topic areas of emphasis from the list below

Announcements

**Nutrition Education Articles** 

Billboard, Bus or Van Wraps, or Other Signage

Total Expenditures for Current FFY
9) Please report how much you have spent for activities conducted during FFY 2014
Is the total amount you spent this FFY the same amount you have claimed to your SNAP-Ed Final Report of Expenditures (CDA 2003)?
If no, please explain why and when you anticipate the SNAP-Ed Final Report of Expenditures (CDA 2003) will match actual expenditures